Amana®

Electric Convection Wall Oven

Use and Care Manual

Model: ACO27

To the Installer: Leave this manual and other literature with the consumer for future use.

To the Consumer: Keep this manual for future reference.

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Model Identification

Please read this Use and Care Manual thoroughly. This manual provides proper maintenance information.

Complete the enclosed registration card and promptly return card. If registration card is missing, call Consumer Affairs Department at 1-800-843-0304. If outside the U.S.A. call 1-319-622-5511.

When contacting Amana, provide product information. Product information is located on the appliance nameplate. The nameplate is on the oven frame. It can be seen by opening the oven door. Record the following information:

Model Number: _____
Serial Number: _____
Manufacturing Number: _____
Date of Purchase: _____
Name and Address of Dealer: _____

Keep a copy of sales receipt for future reference or in case warranty service is required.

To locate an authorized servicer, call **1-800-NATLSVC (1-800-628-5782)**. If outside U.S.A. call 1-319-622-5511. Warranty service must be performed by an authorized servicer. Amana also recommends contacting an authorized servicer if service is required after the warranty expires.

Amana offers a complete line of appliances...freezers, gas and electric ranges, refrigerators, wall ovens, cooktops, microwave ovens, dishwashers, washers and dryers. Amana also manufactures a complete selection of high efficiency gas furnaces plus both central and room air conditioners. When buying one of these products, choose Amana for quality.

Enjoy this new Amana oven.

As with all appliances, there are certain rules to follow for safe operation. Make sure everyone who operates this oven is familiar with this product's operation and with these precautions. Use this appliance only for its intended purpose as described in this manual. Pay close attention to the safety sections of manual. You can recognize the safety section by looking for the symbol or the word safety.

Recognize this symbol as a safety precaution.

⚠WARNING

Due to the nature of cooking, fires can occur as a result of overcooking or excessive grease. Although a fire is unlikely, if one occurs proceed as follows:

Oven Fires

1. Do not open the oven door.
2. Turn all controls to OFF.
3. As an added precaution turn off the electricity at the main circuit breaker or fuse box.
4. Allow the food or grease to burn itself out in the oven.

If smoke or fire persist call the local fire department.

⚠WARNING

To avoid the risk of property damage or personal injury do not obstruct the flow of ventilation air to or from the oven.

To avoid the risk of electrical shock, serious personal injury or death: Make sure your oven has been properly grounded and always disconnect the electrical supply at the main circuit breaker before servicing this unit.

⚠WARNING

1. The oven must be installed by a qualified installer.
2. Never use the oven for warming or heating the room.
3. Wear proper apparel. Loose fitting or hanging garments should never be worn while using the oven.
4. Do not repair or replace any part of the oven yourself unless it is recommended in this manual.
5. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let a potholder touch an element. Do not use a towel or a bulky cloth as a potholder.
6. Never leave the oven unattended while cooking. Boilovers can cause smoke and may ignite.
7. Only certain types of glass/ceramic, earthenware, or other glazed utensils are suitable for oven use. Unsuitable utensils may break due to sudden temperature change.
8. Use care when opening the oven door. Let hot air or steam escape before removing or placing food.
9. Do not heat unopened food containers in the oven. Buildup of pressure may cause a container to burst and result in injury.
10. Keep the oven vent ducts unobstructed.
11. Place oven racks in desired location while the oven is cool. If a rack must be moved while the oven is hot, use a dry potholder.

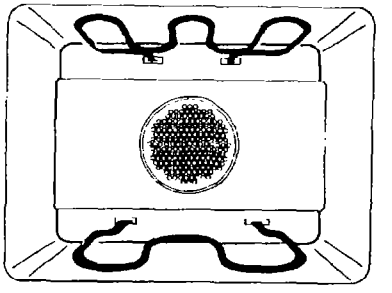
⚠WARNING

12. Do not use aluminum foil to line the oven bottom. Aluminum foil can cause a fire and will affect baking results.
13. Do not touch the interior surfaces of the oven during or immediately after use. Do not let clothing or other flammable materials contact the bake or broil elements. Although these surfaces may be dark in color they can still be hot enough to burn.
14. Other areas of the oven can become hot enough to cause burns, such as vent openings, window, oven door and oven racks.
15. To avoid steam burns, do not use a wet sponge or cloth to wipe up spills on a hot cooking area.
16. Do not store combustible materials, gasoline or other flammable vapors and liquids near or in the oven.
17. A fan should be heard at some time during the self-cleaning process. If you do not hear the fan at anytime during the cleaning process, call an authorized servicer before cleaning the oven again.
18. Do not use oven cleaners, or oven liners in the self-cleaning oven. Chemical cleaners can become toxic at high temperatures.
19. Do not clean the oven door gasket located on the inside of the oven door. The gasket is necessary to seal the oven and can be damaged by being rubbed or moved.

Convection Bake

The upper element, lower element, and fan operate during convection bake. See colored elements on right. Convection bake should be used for cooking casseroles and roasting meats. The oven should be preheated for best results when using convection bake. Pans do not need to be staggered. Cooks approximately 25% quicker than bake.

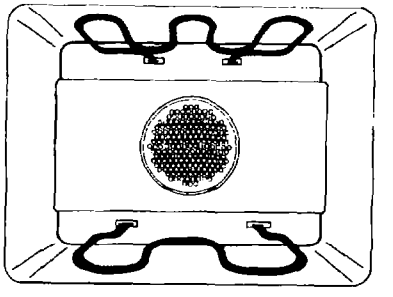
Convection Bake



Convection

The rear element and fan operate during convection. See colored element on right. Convection should be used for cooking pastries, souffles, yeast bread, cakes and cookies. The oven should be preheated for best results when using convection. Pans do not need to be staggered. Cooks approximately 25% quicker than bake.

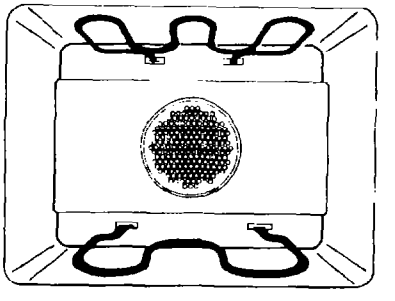
Convection



Convection Broil

The top element, and fan operate when using convection broil. See colored elements on right. Convection broil can be used to cook foods that are normally broiled. The oven does not require preheating when using convection broil. Food does not need to be turned during cooking. Cooks approximately 25% quicker than broil.

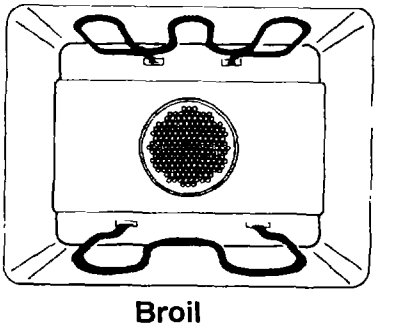
Convection Broil



Bake

The top and bottom elements operate during bake. See colored elements on right. Bake can be used to cook foods which are normally baked. The oven must be preheated. Pans must be staggered for even browning.

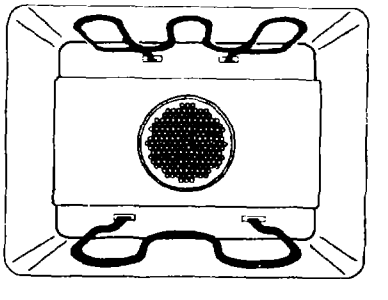
Bake



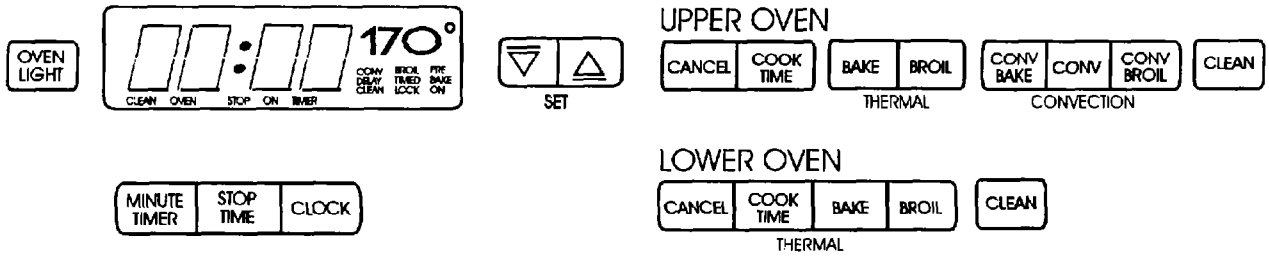
Broil

The top element operates during broil. See colored elements on right. Broil can be used to cook foods which are normally broiled. Preheating is not required when using broil. All foods should be turned at least once except fish, which does not need to be turned.

Broil



Electronic Oven Control



Electronic Oven Control Options

OVEN LIGHT - Used to turn on light inside oven. Light will automatically turn on when oven door is opened.

MINUTE TIMER - Used to time any kitchen function or cancel timer.

STOP TIME - Used to set delayed bake and self-clean.

CLOCK - Used to set time of day

CANCEL- Cancels any cooking or cleaning function.

COOK TIME - Used to set timed baking.

BAKE - Used to set bake.

BROIL - Used to set broil.

CONV BAKE - Used to set convection bake.

CONV - Used to set convection.

CONV BROIL - Used to set convection broil.

CLEAN - Used to set self-clean cycle.

Special Oven Control Functions

Preheat Signal - After setting the oven to cook and selecting a temperature, the oven will preheat. When the oven reaches the set temperature, a 1 second signal will sound.

End of Cycle Signal - When a timed cycle is complete, three long signals will sound. The end of cycle signal will continue to sound until CANCEL is touched.
If the minute timer end of cycle signal is sounding touch MINUTE TIMER.

Child Lockout - This is a safety feature that can be used to prevent children from accidentally programing the oven. It disables the electronic oven control.
Touch and hold BAKE and COOK TIME for 10 seconds. OFF will display were the temperature normally appears.
To reactivate the control, touch and hold BAKE and COOK TIME for 10 seconds. Child lockout feature must be reset after a power failure.

12 Hour Automatic Cancel - This is a safety feature that prevents the oven from continuing to operate if it has been left on for over 12 hours. If a cooing function continues longer than 12 hours without any options on the oven control being touched, this feature turn the oven off. Any time an option is touched, the 12 hour automatic cancel is reset.

Read the safety instructions on pages 3-5 before using the quick reference instructions.
For unanswered questions refer to the detailed sections of this manual.

Setting the Clock

1. Touch CLOCK.
2. Touch ▲ or ▽ until the correct time of day AM or PM appears in the display.

Setting the Minute Timer

1. Touch MINUTE TIMER.
2. Touch ▲ until the desired amount of time appears in display. The timer can be set from 1 second to 11 hours and 50 minutes.

NOTICE

When canceling the minute timer do not touch OVEN CANCEL. Touching OVEN CANCEL will cancel the cooking function.

Canceling the Minute Timer

Touch MINUTE TIMER for 5 seconds.

Bake, Convection Bake, Convection, Broil or Convection Broil

1. Touch the desired function. (ex. BAKE)
2. Touch ▲ or ▽ until the desired temperature is displayed or HI for broil and convection broil.
3. The oven will begin heating within 5 seconds.

Canceling Bake, Convection Bake, Convection, Broil or Convection Broil

Touch OVEN CANCEL.

Self-Cleaning

1. Remove oven racks and all utensils from oven.
2. Touch CLEAN.
3. Touch ▲ or ▽ until the desired cleaning time is displayed. Clean can be set from 2 to 4 hours.
4. The oven door will automatically lock and cleaning cycle will begin within 5 seconds.

NOTICE

Smoke and odor are normal when using the oven the first few times. To eliminate the subsequent smoking and odor, set the oven to bake at 350° for approximately 2 hours. Any discoloration or residue collected around the vent area can be cleaned with a nonabrasive cleaner such as Soft Scrub® and a dampened cloth.

Canceling Self-Cleaning Cycle

1. Touch OVEN CANCEL.
2. When the oven has cooled to a safe temperature, the door will automatically unlock and can be opened.

Oven Tips

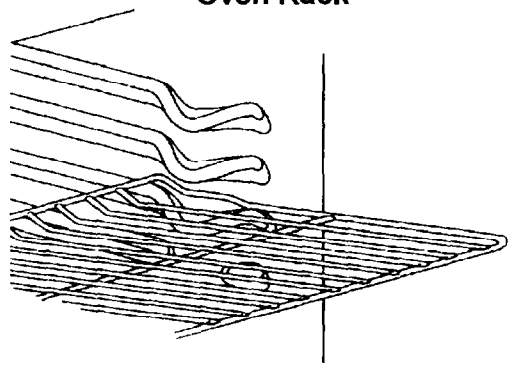
Oven Rack Placement

Oven racks should be positioned before the oven is turned on.

1. Pull rack forward to the stop position.
2. Raise the front edge and pull it out of the oven.
3. Place rack in desired location.

Note: The curved edge of the rack must be facing up and toward the rear of the oven.

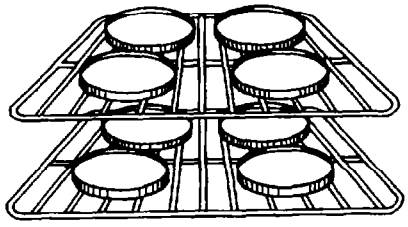
Oven Rack



Convection Pan Placement

Baking pans and cookie sheets should not touch the side or rear walls of the oven. If pans are placed on different racks, they can be placed directly over each other. Convection cooking circulates air around the oven providing even browning on all rack positions. When using convection, the oven can be loaded on all racks with excellent cooking results.

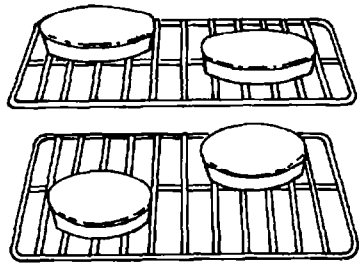
Convection Pan Placement



Conventional Pan Placement

Baking pans and cookie sheets should not touch the side or rear walls of the oven. If baking pans are placed on different racks, they should be staggered so that one is not located directly under another. This will prevent uneven browning of foods.

Conventional Pan Placement



NOTICE

Smoking and odor is normal when using the oven the first few times. To eliminate subsequent smoking and odor, set the oven to bake at 350° for approximately 2 hours. Any discoloration or residue collected around the vent area can be cleaned with a nonabrasive cleaner such as Soft Scrub® and a dampened cloth.

Convection Oven Racks

The convection oven has five rack positions. The oven is provided with 2 flat racks and one elevated rack. This design allows the racks to be placed in the oven an equal distance apart.

Lower Oven Racks

The lower oven has four rack positions and two racks. The lower oven racks are slightly larger than the upper oven racks (see right).

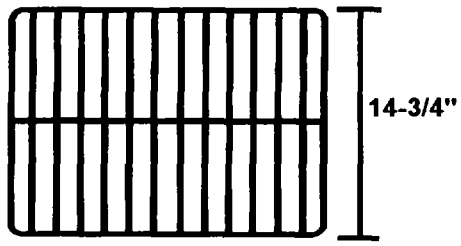
Do not use the lower oven racks in the convection oven. The lower oven racks will extend beyond the oven door opening.

Do not use the convection oven racks in the lower oven. The convection oven racks may tip forward during use.

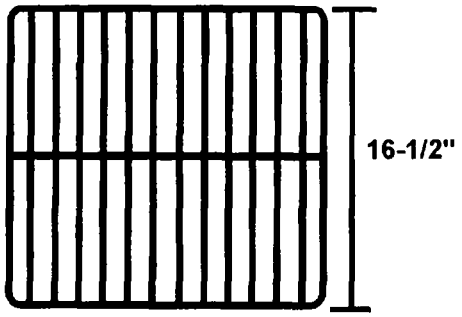
Convection Broiling Rack

The convection oven is provided with a special broiling rack. This rack should be placed on top of the broiler pan and grid (see right). The convection broiling rack allows air to circulate around the food and cook evenly without turning.

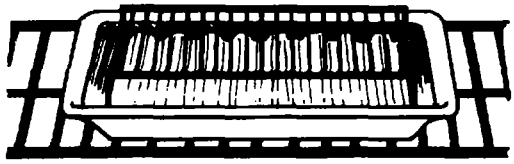
Convection Oven Rack



Lower Oven Rack



Convection Broiling Rack



Bake and Convection Bake

1. Touch BAKE or CONV BAKE. 350° will appear in display.
2. Touch ⊕ or ⊖ until the desired temperature appears in the display. Temperature can be set from 170°F to 550°F.

Oven will begin heating in approximately 5 seconds. PRE-BAKE OR CONV PRE-BAKE will light in the display. Preheat 10 minutes or until the preheat signal is heard and PRE disappears from the display before placing food inside. The temperature display will increase in 5°F increments starting at 170°F until reaching the set temperature.

When Finished

Touch CANCEL.

Automatic Bake or Convection Bake

1. Place food in the oven.
2. Touch COOK TIME.
3. Touch ⊕ or ⊖ until the desired cooking time appears in the display. The time can be set up to 11 hours and 50 minutes.
4. Touch STOP TIME.
5. Touch ⊕ or ⊖ until the desired stop time appears in the display.
6. Touch BAKE or CONV BAKE. 350° will appear in display.
7. Touch ⊕ or ⊖ until the desired temperature appears in the display. Temperature can be set from 170°F to 550°F.

DELAY, TIMED, BAKE or CONV BAKE will light in the display. The oven wil begin to bake at the preset time and ON will light in the display. When the cooking time has elapsed, an end of cycle signal will sound three times and the oven will automatically turn off. The end of cycle signal will continue to sound every 7 seconds until CANCEL is touched.

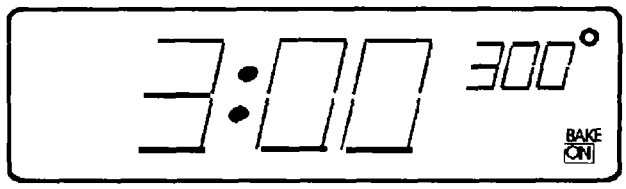
When Finished

Touch CANCEL.

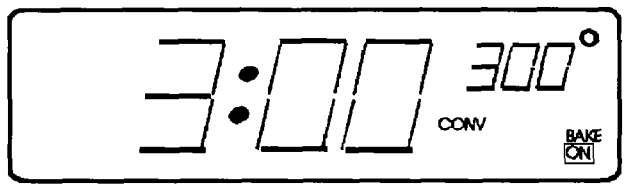
To Cancel Remaining Cooking Time

Touch CANCEL.

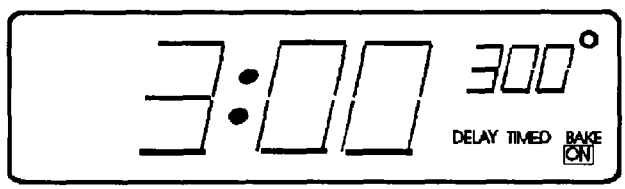
Bake



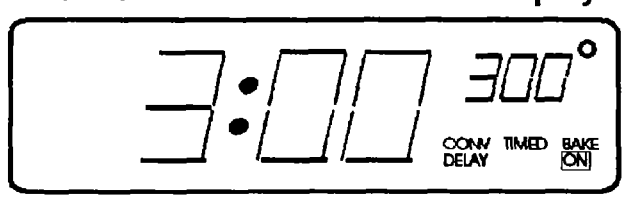
Convection Bake



Automatic Bake Display



Automatic Convection Bake Display



⚠CAUTION

To reduce the risk of food poisoning due to bacterial growth and production of toxins, never hold meat, milk, fish or eggs for more than 2 hours before cooking.

NOTICE

Food should be removed from the oven when the cooking time has elapsed. Food left in the oven may overcook.

Time and temperature will vary with meat temperature and size and type of utensil being used. Follow these charts only as a guide for time and temperature.

Poultry Bake Chart

Food	Oven Temp. Degrees F.	Hours
Whole Chicken (4 lbs to 5 lbs)	375°	1-1/2 to 1-3/4
Whole Chicken (Over 5 lbs)	375°	1-3/4 to 2
Turkey (6 lbs to 8 lbs)	325°	3-1/2 to 4
Turkey (8 lbs to 12 lbs)	325°	4 to 4-1/2
Turkey (12 lbs to 16 lbs)	325°	5-1/2
Turkey (16 lbs to 20 lbs)	325°	5-1/2 to 7
Turkey (20 lbs to 22 lbs)	325°	7 to 8-1/2
Duck (3 lbs to 5 lbs)	325°	1-1/2 to 2
Goose (6 lbs to 8 lbs)	325°	3 to 3-1/2

Poultry Convection Bake Chart

Food	Oven Temp. Degrees F.	Hours
Whole Chicken (4 lbs to 5 lbs)	325°	1-1/2 to 2
Whole Chicken (Over 5 lbs)	325°	2 to 2-1/2
Turkey (6 lbs to 8 lbs)	275°	3 to 3-1/2
Turkey (8 lbs to 12 lbs)	275°	3-1/2 to 4-1/2
Turkey (12 lbs to 16 lbs)	275°	4-1/2 to 5-1/2
Turkey (16 lbs to 20 lbs)	275°	5 to 7
Turkey (20 lbs to 22 lbs)	275°	7 to 8
Duck (3 lbs to 5 lbs)	275°	1 to 1-1/2
Goose (6 lbs to 8 lbs)	275°	2-1/2 to 3-1/2

Beef and Pork Bake Chart

Food	Oven Temp. Degrees F.	Minutes Per Pound
Beef Roast (Rare)	325°	20-25
Beef Roast (Medium)	325°	26-30
Beef Roast (Well)	325°	33-35
Rolled Roast (Rare)	325°	32-36
Rolled Roast (Medium)	325°	36-40
Rolled Roast (Well)	325°	43-45
Fresh Whole Ham	325°	22-28
Pork Loin	325°	35-40
Pork Shoulder, Butt	325°	40-45
Pork Picnic Shoulder	325°	35-40
Mild Cured Ham Picnic, Shoulder	350°	30-35

Beef and Pork Convection Bake Chart

Food	Oven Temp. Degrees F.	Minutes Per Pound
Beef Roast (Rare)	275°	15-20
Beef Roast (Medium)	275°	25-30
Beef Roast (Well)	275°	30-35
Rolled Roast (Rare)	275°	20-25
Rolled Roast (Medium)	275°	25-35
Rolled Roast (Well)	275°	35-45
Fresh Whole Ham	275°	20-25
Pork Loin	275°	30-35
Pork Shoulder, Butt	275°	35-40
Pork Picnic Shoulder	275°	30-35
Mild Cured Ham Picnic, Shoulder	275°	20-35

Convection

Convection

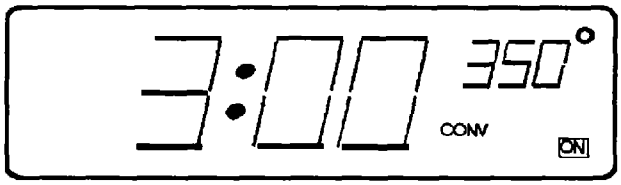
1. Touch CONV. 350° will appear in display.
2. Touch ⚠+ or -▽ until the desired temperature appears in the display. Temperature can be set from 170°F to 550°F.

Preheat approximately 10 minutes or until the preheat signal is heard before placing food inside. The temperature display will increase in 5°F increments starting at 170°F until reaching the set temperature. Some minor smoking is normal when using the oven for the first time.

When Finished

Touch CANCEL.

Convection



Delayed Convection

1. Place food in the oven.
2. Touch COOK TIME.
3. Touch ⚠+ or -▽ until the desired cooking time appears in the display. The time can be set up to 11 hours and 50 minutes.
4. Touch CONV. 350° will appear in display.
5. Touch ⚠+ or -▽ until the desired temperature appears in the display. Temperature can be set from 170°F to 550°F.

CONV, DELAY, and TIMED will light in the display. The oven will begin to bake at the preset time and ON will light in the display. When the cooking time has elapsed, an end of cycle signal will sound three times and the oven will automatically turn off. The end of cycle signal will continue to sound every 7 seconds until CANCEL is touched.

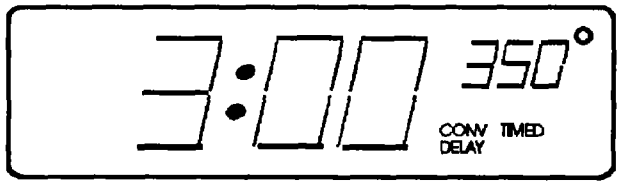
When Finished

Touch CANCEL.

To Cancel Remaining Cooking Time

Touch CANCEL.

Delayed Convection



⚠CAUTION

To reduce the risk of food poisoning due to bacterial growth and production of toxins, never hold meat, milk, fish or eggs for more than 2 hours before cooking.

NOTICE

Food should be removed from the oven when the cooking time has elapsed. Food left in the oven may overcook.

Time and temperature will vary with temperature of ingredients and size and type of utensil being used. For best results always check food at minimum time. Follow this chart only as a guide for time and temperature.

Baking Chart

Food	Oven Temp. Degrees F.	Minutes
Yeast Rolls	375°	25-30
Baking Powder Biscuits	450°	10-12
Muffins	400°	20-25
Nut Bread	350°	55-65
Corn Bread	400°	25-30
Rolled Cookies	375°-400°	8-12
Drop Cookies	375°	8-10
Sliced Cookies	350°	7-9
Brownies	350°	30-35
Pastry Pie Shells	350°	8-10
Graham Cracker Pie Shell	350°	10-12
Berry Pie	425°	35-45
Apple Pie	425°	40-50
8" Layer Cake	350°	35-40
9" Layer Cake	350°	30-35
Cup Cakes	350°	20-25
Loaf Cakes	350°	65-70
Fruit Cake (Loaf)	300°	1-3/4 to 2 Hours
Angel Food Cake	350°	40-50

Convection Chart

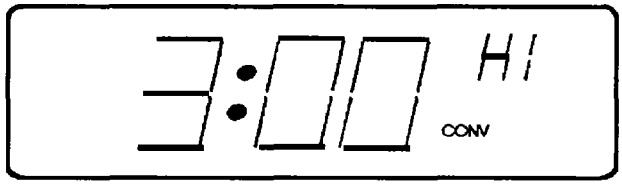
Food	Oven Temp. Degrees F.	Minutes
Yeast Rolls	325°	25-30
Baking Powder Biscuits	400°	10-12
Muffins	350°	20-25
Nut Bread	350°	45-55
Corn Bread	350°	25-30
Rolled Cookies	325-350°	8-10
Drop Cookies	325°	8-10
Sliced Cookies	325°	7-9
Brownies	300°	25-30
Pastry Pie Shells	325°	8-10
Graham Cracker Pie Shell	325°	10-12
Berry Pie	375°	40-50
Apple Pie	375°	40-50
8" Layer Cake	325°	25-30
9" Layer Cake	325°	25-30
Cup Cakes	325°	15-20
Loaf Cakes	325°	50-60
Fruit Cake (Loaf)	250°	2 Hours
Angel Food Cake	325°	35-40

Broil and Convection Broil

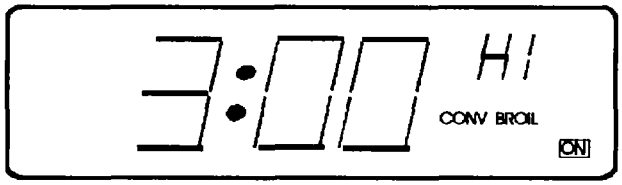
Broil Tips

1. Remove excess fat from meat before broiling. Cut the edges of the meat to prevent curling.
2. Place the food on a cold ungreased broiling pan. If the pan is hot the food will stick.
3. Fish should be broiled with the skin side down. When using BROIL, all food except fish should be turned at least one time. It is not necessary to turn foods when using CONV BROIL.
4. Season the meat after it has browned.
5. Broiling does not require preheating.
6. Begin cooking using the suggested rack levels on the broiling chart (see page 15) to test the broiler results. If the food is not browned enough, cook on a higher position. If the food is too browned, cook on a lower position.

Broil Display



Convection Broil Display



Broil and Convection Broil

1. Center the food on the broiling grid and pan; place in oven. When using convection broil, place food on convection broil rack.
2. Oven door can be closed or open to the first stop position.
3. Touch BROIL or CONV BROIL. HI will appear in the display.
4. Touch ⏃ or ⏃ until the desired setting is displayed. Broil can be set from 170°F to HI.

The oven will begin to broil in approximately 1 minute. ON, BROIL or CONV BROIL and the selected setting will be displayed.

⚠WARNING

To avoid risk of fire, do not line the broiler grid with foil. Foil may trap grease on top of the grid close to the burner causing a fire.

Never leave the oven unattended while broiling. Overcooking could result in a fire.

When Finished

Touch CANCEL.

Broil Chart

Approximate Broiling Time

Food	Thickness (doneness)	Rack Position	Minutes
Beef Steak	1" thick (med)	2nd from top	12-14
Beef Steak	1" thick (well)	2nd from top	20
Beef Steak	1 1/2" thick (med)	2nd from top	20-25
Beef Steak	1 1/2" thick (well)	2nd from top	30
Hamburgers	(3/4" to 1" thick)	3rd from top	10-15
Fish Fillets and Steaks		3rd from top	12-18
Pork Chops or Steak	1" thick	2nd from top	12-14
Pork Chops or Steak	1 1/2" thick	2nd from top	20-25
Bacon		3rd from top	10-15
Ham Slice (precooked)	1/2" thick	2nd from top	19-20
Ham Slice (precooked)	1" thick	2nd from top	20-30

Convection Broil Chart

Approximate Broiling Time

Food	Thickness (doneness)	Rack Position	Minutes
Beef Steak	1" thick (med)	3rd from top	9-15
Beef Steak	1" thick (well)	3rd from top	16-18
Beef Steak	1 1/2" thick (med)	3rd from top	18-20
Beef Steak	1 1/2" thick (well)	3rd from top	20-25
Hamburgers	(3/4" to 1" thick)	4th from top	9-15
Fish Fillets and Steaks		4th from top	10-16
Pork Chops or Steak	1" thick	3rd from top	12-14
Pork Chops or Steak	1 1/2" thick	3rd from top	15-20
Bacon		4th from top	7-9
Ham Slice (precooked)	1/2" thick	3rd from top	10-15
Ham Slice (precooked)	1" thick	3rd from top	15-18

Convection Dehydration

Convection dehydration is an excellent way to preserve fresh foods. The best way to become familiar with dehydration is using fruits, vegetables, herbs and spices.

Dehydrating

1. Place food on dehydration rack or cookie sheet in middle of oven.
2. Open door to first stop position.
3. Touch CONV BAKE.
4. Touch △ until the 170°F appears in the display.

The oven is equipped with a 12 hour automatic cancel feature. If dehydration time is longer than 12 hours the control will need to be reset.

When Finished

Touch CANCEL.

Dehydration Tips

Fruits

1. Always start with fresh fruit.
2. Cut fruit in equal pieces approximately 1/8" thick. Thinner pieces will dry quicker.
3. Fruits need to be dipped into an antioxidant, a color keeping preservative, or two parts water and one part lemon juice.
4. Treating the fruit with an antioxidant will help it retain vitamins, color and flavor.

Vegetables

Most vegetables require blanching to inactivate the enzymes.

Herbs and Spices

1. Herbs and spices dry quickly.
2. Check every 30 minutes to avoid over-drying.
3. When drying herbs, the leaf clusters should be separated from the stems.

Dehydration Chart

Approximate Dehydration Time	
Apples	
Drying Time	4 to 6 hours
Results	Leathery Soft
Bananas	
Drying Time	16 to 20 hours
Results	Leathery
Mushrooms	
Drying Time	3 to 4 hours
Results	Leathery, Dry
Carrots	
Drying Time	3 to 7 hours
Results	Dry, Brittle
Parsley	
Drying Time	45 to 90 minutes
Results	Dry, Crumbly
Orange/Lemon Peel	
Drying Time	1 to 2 hours
Results	Hard, Tough

Tips For Self-Cleaning

1. A small amount of smoke is normal when cleaning. Excessive smoke may indicate too much food residue has been left in the oven or a faulty gasket.
2. The oven should be cleaned before it gets too dirty. Wipe up large spills before self-cleaning.
3. Do not use the cleaning cycle if the oven light cover is not properly in place.
4. Oven light will not work during clean cycle.

Setting the Oven to Self-Clean

1. Remove the oven racks and all cooking utensils from the oven. Clean excess spills from oven interior. Items should not be stored on the rangetop or backguard. These areas can become hot during the self-cleaning cycle.
2. Touch CLEAN.
3. Touch ▲ or ▽ until the desired cleaning time is displayed. Clean can be set from 2 to 4 hours.

The oven will begin to clean in approximately 1 minute. CLEAN, LOCK and ON will light in the display. As the oven door locks and unlocks LOCK will flash in the display. When the door is locked, LOCK will remain in display. When the cleaning cycle has elapsed, the oven will automatically turn off. An end of cycle signal will not sound.

When Finished

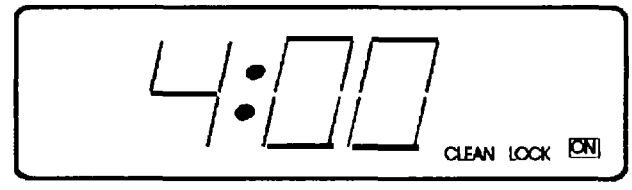
When the oven has cooled to a safe temperature, LOCK will disappear from the display and the door can be opened.

Interrupt Self-Clean Cycle

1. Touch CANCEL.
2. When the oven has cooled to a safe temperature, lock will disappear from the display and the door can be opened.

Suggested Self-Cleaning Times	
Light Soil	2 Hours
Heavy Soil	3 - 4 Hours

Self-Cleaning Display



⚠CAUTION

To avoid the risk of personal injury do not touch the oven vents or areas around the vents during self-cleaning. These areas can become hot enough to cause burns.

To avoid the risk of damage to the automatic locking system, do not try to force the oven door open when LOCK is flashing in the display.

Setting Delayed Self-Clean

1. Remove the oven racks and all cooking utensils from the oven. Clean excess spills from oven interior. Items should not be stored on the rangetop or backguard. These areas can become hot during the self-cleaning cycle.
2. Touch CLEAN.
3. Touch ⚠+ or ⚠- until the desired cleaning time is displayed.
4. Touch STOP TIME.
5. Touch ⚠+ or ⚠- until the desired stopping time is displayed. A starting time will automatically be calculated based on the amount of cleaning time and the stop time.

DELAY, CLEAN, and LOCK will light in the display. As the oven door locks and unlocks LOCK will flash in the display. When the door is locked, LOCK will remain in display. The oven will begin to clean at the preset time and ON will light in the display. When the cycle is complete the oven will automatically turn off.

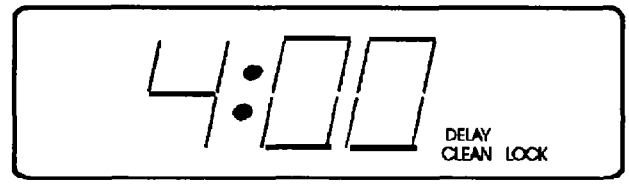
When Finished

When the oven has cooled to a safe temperature, LOCK will disappear from the display and the oven door can be opened.

Canceling Self-Clean Cycle

1. Touch CANCEL.
2. When the oven has cooled to a safe temperature, LOCK will disappear from the display and the door can be opened.

Delayed Self-Cleaning Display



⚠CAUTION

To avoid the risk of personal injury do not touch the oven vents or areas around the vents during self-cleaning. These areas can become hot enough to cause burns.

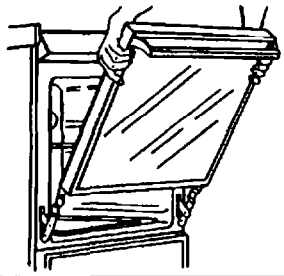
To avoid the risk of damage to the automatic locking system, do not try to force the oven door open when LOCK is flashing in the display.

Removing the Oven Door

The oven door can be removed for ease in cleaning large spills.

1. Open the door completely.
2. Locate the screws on the lower inside of the oven door. Remove the screws.
3. Close the oven door to the first stop position as shown right.
4. Lift door off hinges as shown right.

Oven Door



Replacing the Oven Door

1. Make sure the hinges are open to the first stop position. If the hinges have been accidentally closed, carefully pull them open to the first stop. Align the door with the hinge arms.
2. Slide the door down and into place. Be sure the door is completely down on the hinges.
3. Open the door completely.
4. Secure the door to the hinges by replacing the screws to the lower inside of the oven door.

⚠CAUTION

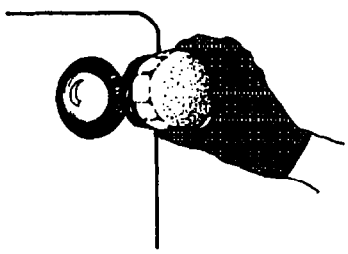
To avoid personal injury or property damage, handle the oven door with care. The door is heavy and can be damaged if it is dropped.
Do not place hands in hinge area when the door is removed. The hinge can snap closed and pinch your hands.
The door contains tempered glass. If the glass is scratched, chipped, impacted or twisted it may break suddenly. If the door glass appears damaged it should be replaced immediately.

Replacing the Oven Light

Protective gloves must be worn when changing the light bulb.

1. Disconnect the electrical supply.
2. Remove the oven door if desired.
3. Unscrew the bulb cover counterclockwise.
4. Unscrew the light bulb counterclockwise.
5. Replace the light bulb with a 120-volt, 40 watt appliance bulb. Do not overtighten the bulb. A bulb that has been overtightened can become difficult to remove.
6. Replace the bulb cover. Do not overtighten the bulb cover. A bulb cover that has been overtightened can become difficult to remove.
7. Replace the oven door.
8. Reconnect the electrical supply.

Oven Light



⚠WARNING

To avoid the risk of burns or electrical shock, disconnect the electrical supply to the oven, when replacing the oven light.
Before attempting to replace the bulb make sure it is cool.
Wear protective gloves.
Do not operate the oven without the bulb cover in place.

Cleaning Other Oven Parts

Oven Part	Cleaning Materials	General Directions
Bake, Broil Elements		Do not clean the bake or broil element. Any soil will burn off during cooking.
Broiler Pan and Grid	Soap and a Nonabrasive Plastic Scouring Pad and Water	Drain fat, cool pan and grid slightly. (Do not let soiled pan and grid stand in oven to cool.) Sprinkle with soap. Fill the pan with warm water. Let pan and grid stand for a few minutes. Wash and scour if necessary. Rinse and dry. Option: The broiler pan and grid may also be cleaned in the dishwasher.
Control Panel	Mild Soap and Water or Glass Cleaner	Wash using a soft cloth dampened in soapy water. Care should be taken not to soak the cloth and allow water to run down inside the control panel. Option: Clean using paper towel and glass cleaner. Polish with dry cloth.
Interior Oven Door Outside Door Gasket	Soap and Water	Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse throughly. For extra dried on soil a mild abrasive can be used. Never use strong abrasives, gritty cleaners, commercial oven cleaners or steel wool.
Oven Door Gasket	Do Not Clean	Gasket should not be cleaned. Care should be taken not to wet or rub the gasket.
Oven Racks	Soap and Water	For heavy soil, clean by hand and rinse throughly. Remove the oven racks for ease in cleaning.
Outside of Oven	Soap and Water	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. Do not allow water to run down inside the surface while cleaning. Clean stainless steel with stainless steel cleaner conditioner.

Troubleshooting Guide

Problem	Things to Check
Oven Light Not Working	Check bulb for looseness. Check to see if bulb is burned out. If bulb is burned out; replace it with a 40-watt appliance bulb.
Oven Not Heating	Make sure oven is connected to electrical power. Make sure the electronic control has been set properly. Make sure a delayed cycle has not been set.
Self-Clean Cycle Not Working	Clock must be set to correct time of day. Oven door must be closed. Make sure a delayed cycle has not been set.
Oven Door Will Not Open	Wait for oven to cool. Door lock will automatically release.
Oven Element Cycles On and Off	This is normal when using any oven cooking function.
Oven Temperature Not Accurate	Do not measure temperature with a regular thermometer. Check for blocked air vents. Aluminum foil will alter oven temperature. Confirm correct utensil is being used.

Adjusting the Oven Thermostat Temperature

The oven temperature has been factory calibrated and tested. In the unlikely event that the oven consistently overcooks or undercooks food, make the following adjustment:

1. Touch BAKE.
2. Touch the △+ until an oven temperature greater than 500°F shows in the display.
3. Immediately touch and hold BAKE until "00" appears in the display, approximately 5 seconds.
4. To decrease the oven temperature (for a cooler oven), ▽- until the negative numbers appear.

   The oven can be adjusted from -05 to -35 degrees lower. To avoid overadjusting the oven move the temperature -5 degrees each time.
5. To increase the oven temperature (for a warmer oven), touch △+ until the positive numbers appear. The oven can be adjusted from 05 to 35 degrees higher. To avoid overadjusting the oven, move the temperature 5 degrees each time.
6. Touch OVEN CANCEL. The temperature adjustment will be retained even through a power failure.

Service Tones

If the electronic oven control sounds a series of short, rapid beeps for over 16 seconds and the display shows a F-code, record the F-code shown, disconnect the electrical supply to the range and contact an authorized servicer.

F-codes are diagnostic service codes which indicate a part of the control or oven must be checked by an authorized servicer.

NOTICE

Pressing the cancel button may cancel the F-code and allow a cooking function to be reset. If the failure code continues to occur, an authorized servicer must be contacted to check the oven.

Answers to Commonly Asked Questions

Should the oven maintain a constant temperature on an oven thermometer?

To maintain a temperature for baking, the oven will cycle on and off. The temperature may vary 250 higher or lower than the set temperature.

Is there a problem if the oven smokes the first few times it is turned on?

Some minor smoking is normal when using the oven for the first time. It is cause by a nontoxic protective coating applied to the inside of the oven cavity burning off.

Should there be an odor or smoke while self-cleaning the oven?

There will be some smoke and odor during the first few cleaning cycles. If there is excessive smoke or odors, too much solid may have been left in the bottom of the oven. Turn the cleaning cycle off, wait for the oven to cool and wipe away the excess soil. Reset the cleaning cycle.

Can the timer be used during automatic cooking?

The timer can be used at any time. The timer functions independently from the oven cooking functions. The timer should always be canceled using the MINUTE TIMER button to avoid canceling the cooking function.

When Service Is Required

Your dealer can provide the name of your nearest Authorized Service Center. Help them give you prompt service by giving them:

1. An accurate description of the trouble.
2. Complete model, serial, and manufacturing numbers are located on the name plate. The nameplate is on the lower oven frame.
3. Proof of purchase (sales receipt on request).

Keep an accurate record of any service calls: what was done, who serviced the appliance, and the date of service.

We have a vast network of Authorized Service Centers. If you have a service problem that is not resolved please write:

Consumer Affairs Department
Amana Refrigeration, Inc.
2800 220th Trail
P.O. Box 8901
Amana, IA 52204-0001

To locate an authorized servicer call:

1-800-NATLSVC
1-800-628-5782

For answers to questions concerning product usage, installation, or warranty, call for consumer information:

1-800-843-0304

If outside the U.S.A.
1-319-622-5511

Asure™

We are pleased to offer a long-term service protection on your new cooking appliance. The Asure™ Extended Service Plan is specially designed to supplement your strong warranty. Asure provides budget protecting coverage on the appliance for up to five full years, covering parts, labor and travel charges. Your participating Amana dealer has details or contact us using the address or numbers listed below.

Call: 1-800-843-0304
or outside the U.S.A. 1-319-622-5511

Write: Asure Department
Amana Refrigeration, Inc.
2800 220th Trail
P.O. Box 8901
Amana, IA 52204-0001

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